INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1185 | Washington, D. C. | May 15, 1948

New Schedule of Meetings at May Session of Board

Tuesday, May 25

10:00 a.m.—Buildings Committee—N.C.A. Headquarters

2:00 p.m.—Convention Committee—N.C.A. Headquarters

Wednesday, May 26

8:30 a.m.—Labeling Committee—N.C.A. Headquarters

10:30 a.m.—Administrative Council—New Ball Room, Shoreham Hotel

12:30 p.m.—Administrative Council Luncheon—Grill Room, Shoreham Hotel

2:00 p.m.—Association of State Secretaries—Green Room, Shoreham Hotel

4:00 p.m.—Scientific Research Committee—N.C.A. Headquarters

Thursday, May 27

10:30 a.m.—Board of Directors—New Ball Room, Shoreham Hotel

12:30 p.m.—Luncheon meeting—Palladian Room, Shoreham Hotel

2:00 p.m.—Board of Directors, second session—New Ball Room, Shoreham Hotel

Friday, May 28

10:00 a.m.—Board of Directors, third session—New Ball Room, Shoreham Hotel

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Although the Senate Appropriations Committee did not accede to the N.C.A. request for funds for research directed at controlling the mango (Oriental) fruitfly, it suggested that the Research and Marketing Administration assign that problem priority over other research projects. See story on page 200.

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USDA urges prompt placement of insecticide orders, because insecticides may be in short supply toward the end of the growing season. The supply situation is described in a story on page 204.

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About 6 percent more acreage of green lima beans for processing is intended for 1948 than was planted in 1947, according to reports received by the Bureau of Agricultural Economics. Details on page 201.

Highlights of Board Program

Policies of vital concern to the welfare of the National Canners Association will be up for consideration at the forthcoming Spring meeting of the Board of Directors scheduled for May 27 and 28 at Hotel Shoreham, Washington, D. C., after postponement occasioned by the threatened railroad strike, as explained in last week's INFORMATION LETTER. Among important items on the Board agenda are:

(1) The building program. The Buildings Committee will present a report embodying a number of problems connected with the current program for establishing improved Association facilities.

(2) Government procurement. This will include discussion and evaluation of requirements under the Marshall Plan, Army bids, and CCC purchases.

(3) Long-range agricultural program. The discussions will include the USDA support program; products that should or should not be included and the level at which prices should be supported; marketing agreements and orders; pro- (See *Board Program*, page 205)

Proposed Revised Bean Standards Announced

A proposed order amending standards of identity and standards of quality for canned green and wax beans has been issued by the Federal Security Administrator, and has been published in the May 13 issue of the *Federal Register*. The proposed order incorporates many of the amendments requested by bean canners at the hearing on March 16-19 in Washington. Any interested person whose appearance was filed at the hearing may file exceptions by midnight of June 2.

Among amendments to the standard of identity is a provision for the presence in whole beans of "such broken pieces of pods as normally occur in the commercial (See *Bean Standards*, page 202)

Continuation of Tin Controls Asked by Commerce Secretary

In the face of the expiration of legislative authority for tin controls on May 31, the Secretary of Commerce this week recommended continuation of control authority. Although the Secretary did not indicate whether a tightening of existing controls is contemplated or desired, his report to Congress emphasized "the need for a more vigorous stock piling policy."

The report asserted that tin supplies are increasing, but that "if strategic needs are to be met at a reasonable cost and without

serious disturbance to the economy, it is essential that a moderate degree of control over tin consumption be maintained."

"If controls were removed," it was stated, "supplies would be diverted to uses now prohibited or sharply curtailed, and the availability of tin for packaging food, both at home and abroad, would be threatened, while Government stocks and the important safety factor they provide would be drained away."

Although authority for tin controls is due to expire May 31, Congressional hearings on continuation of this authority have not been announced. The present authority is contained in a three-month extension of the Second Decontrol Act approved February 28 (P. L. 427). It is likely that the House Committee on Banking and Currency responsible for originating such control legislation will not act until quite close to the expiration date.

Tin Control Administration

With the consolidation of the functions of the Office of Materials Distribution and the Office of Domestic Commerce into a single unit within the Commerce Department, Conservation Order M-81 was amended on May 7 by the incorporation of provisions of Direction 10 in the body of M-81.

The new unit, under H. B. McCoy, is the Office of Domestic Commerce. ODC also amended M-43, which controls distribution and use of tin from tin mills.

CONGRESS

Long-Range Farm Legislation

The Senate Committee on Agriculture on May 13 voted to report legislation providing a long-range farm program, with a new parity and price support formula. The bill and Committee report were not available at the time the Committee announced its action.

Studies of Soft-Shell Clams

After adopting Committee amendments, the Senate on May 10 passed and sent to the House S. 1979, directing the Fish and Wildlife Service to undertake certain studies of the soft-shell and hard-shell clams. The Committee amendments extended the scope of the bill to permit studies in all States, and to include studies of the hard-shell clam. The House Committee on Merchant Marine and Fisheries has recommended that the House concur in the Senate amendments.

Rehabilitation of Oyster Beds

The Senate on May 10 adopted a Committee amendment to H. R. 3505, authorizing appropriations for rehabilitating oyster beds near the mouth of the Mississippi River, and passed the bill and returned it to the House. The House on May 12 concurred in the Senate amendment, and sent the bill to the President.

Report on Consumer Prices

The Joint Committee on the Economic Report, under the chairmanship of Senator Taft, gave final approval on May 11 to the draft of a report on consumer prices made in pursuance of S. Con. Res. 19, to investigate consumer-goods prices. Printed copies of the report will not be available until next week.

Seizure Bill Passed Over

On the objections of several Senators to the consideration of the Miller bill, the Senate on May 10 passed over H. R. 4071, the so-called seizure bill.

Control of Mango Fruitfly Authorized with R&MA Funds

Although the Senate Appropriations Committee did not accede to the N.C.A. request that additional funds be allotted the Bureau of Entomology and Plant Quarantine for research directed at controlling the mango (Oriental) fruitfly, the Committee in reporting the Department of Agriculture supply bill on May 12 suggested that the Research and Marketing Administration give that problem priority over many other types of research.

To make possible research work on the specified problems, the Committee recommended to the Senate that the appropriation for the Research and Marketing Administration be increased from the sum of $12,000,000 approved by the House to $15,200,000. The text of the Committee's report on research work of the RMA follows:

"The committee recommends a restoration of 60 percent of the increases authorized and budgeted for each of the three title I purposes. This will provide (1) $4,000,000, an increase of $1,500,000 for payments to State agricultural experiment stations under section 9; (2) $4,800,000, an increase of $1,800,000 for utilization research under section 10a; and (3) $2,400,000, an increase of $900,000 for basic research under section 10b.

"Testimony and correspondence received by the committee indicate that these amounts would be used efficiently. In fact, some phases of research initiated under title I of the act will need to be curtailed unless additional funds are made available. Furthermore, they are urgently needed to solve many critical agricultural production and utilization problems. The following list indicates some of the serious problems presented in letters and testimony.

"Formosan fruit fly; melon fly; mango fruit fly; Mediterranean fruit fly; wheat stem sawfly; diseases of gladiolus and chrysanthemums; virus diseases of stone fruits, peas, and beans; tobacco insects; new problems in potato production and utilization; effects of new insecticides on honey bees; and investigations concerning the uses of newly irrigated lands.

"The committee believes that the problems suggested by the above list may properly be attacked by the Research and Marketing Administration. Because of the apparent urgency of these problems the committee believes they should receive priority over many other types of research under the RMA. The committee, therefore, does not recommend any specific increases in appropriations or earmarking any funds for these purposes, but refers the problems to the RMA and its respective advisory committees where they will receive careful attention and consideration according to their relative importance with one another and with other important problems."

As reported to the Senate, the bill would distribute the total of $15,200,000 for RMA as follows: $4,000,000 for payments to States (Title I, sec. 9), $4,800,000 for utilization research (Title I, sec. 10a), $2,400,000 for research other than utilization (Title I, sec. 10b), and $4,000,000 for marketing research and services (Title II). These recommendations represent increases over the amounts voted by the House of $1,500,000 for payments to the states, $1,800,000 for utilization research, $900,000 for research other than utilization, and a reduction of $1,000,000 for marketing research and services.

New Office for Grocers Group

The Independent Grocers' Alliance Distributing Co. has announced its change of address to 131 South Wabash Avenue, Chicago 3, Ill.

New York Canners Move Office

The Association of New York State Canners, Inc., has announced the opening of a new office at 226 Taylor Building, Rochester 4, N. Y., effective May 1.

FOREIGN TRADE

First Action in ERP Sales To Be Initiated in Europe

A statement issued jointly by the Economic Cooperation Administration and the Department of Commerce amplifies previous announcements on the role of private trade in the European Recovery Program. The statement is quoted, in part, as follows:

"Exporters who have established business contacts with agents and distributors in Europe should continue to solicit business as they have normally done in the past. The European importer will consult with his government regarding the need for a particular product as part of the recovery program. The European governments will—in consultation with U. S. Government agencies—program the requirements to be paid for with ECA funds. (When the European governments have reached an agreement with the United States as to the requirements which are to be financed by these funds, public announcement of the list of goods will be made.) The European importer will obtain permission from his government to pay for his goods with dollars that are set aside for ERP purchases. A permit system will be set up so that the Economic Cooperation Administration in the U. S. and the European governments will be enabled to keep account of the funds that are spent. The mechanics of this system are now being worked out. Whatever system of accounting and disbursement is devised, the European importer—not the U. S. exporter—will initiate the first action in requesting permission to use ECA dollars to pay for a shipment.

"The ECA . . . will not decide which exporters are to do business with Europe. And it will not decide which brands or makes of a particular product will be paid for with ECA money. These decisions will be made by the European importer who buys the goods he considers the best for his money."

Tin Export Allocation

The Commerce Department has announced an export quota of 120,000 net tons of tin plate for the third quarter of 1948, an increase of 8,000 tons over the second quarter quota.

Of the 120,000 short tons, 108,000 will be licensed for use in the preparation of perishable foods for foreign consumption. An additional 5,000 short tons may be exported for the packing abroad of foodstuffs to be imported into the United States.

Mexico Plans Meat Cannery

The Office of International Trade, Department of Commerce, reports that cooperative cattle raisers in Mexico plan the construction of a meat cannery capable of processing 30,000 head of cattle annually and conforming to all United States health requirements. Construction is expected to begin at Nuevo Laredo in May for completion by October.

Venezuelan Rates Continued

Venezuelan tariff reductions on hams, sausages, specified canned meats, and meat extracts and essences, classified under tariff item No. 36, have been continued in effect until April 8, 1949, by the Venezuelan Ministry of Finance, according to *Foreign Commerce Weekly*.

STATISTICS

LIMA BEANS FOR PROCESSING

BAE Reports Six Percent Increase in Acreage over Last Year; Pea Report Due

About 6 percent more acreage of green lima beans for processing is intended for 1948 than was planted in 1947, according to reports received by the Bureau of Agricultural Economics. If processors' late-April plans are carried out, the acreage planted to lima beans for processing this year will total 93,200 acres compared with 87,630 acres planted in 1947 and an average of 61,480 acres for 1937-46.

BAE also reports that most of the acreage of peas for processing is expected to be planted by the middle of this month. Intended acreage of peas for processing is scheduled for publication by BAE on May 20.

The large increase in acreage planted to lima beans for processing is expected in the western group of States consisting of California, Utah and Washington. The increase in this area over last year is about 27 percent and is due largely to an expansion in the acreage planted for freezing. About 10 percent more acreage is planned for the Delaware-Maryland-Virginia area, the report states.

Loss of acreage planted to green lima beans for processing has averaged about 8 percent annually during the past 10 years. If loss this year is about average, a planting of 93,200 acres would result in about 85,700 acres for harvest. This compares with 80,640 acres harvested in 1947 and the 10-year average of 56,540 acres.

The 1937-46 average yield of green lima beans for processing is 1,126 pounds per acre. The harvest of 85,700 acres in 1948 with about average yields would give a production of about 48,200 tons for canning and freezing. This compares with 55,650 tons produced in 1947 and an average of 31,930 tons.

The following table shows the acreages which will be planted in each State if the late-April intentions to contract and plant lima beans are carried out. These plans may be modified before plantings are actually made. They are, therefore, not an estimate of the acreage planted for the 1948 season, according to the BAE report.

State	1947 *Acres*	1948 indicated *Acres*
New York	1,300	1,500
New Jersey	*17,100	17,300
Pennsylvania	4,700	4,600
	23,100	23,400
Ohio	1,030	1,100
Michigan	*3,400	2,700
Wisconsin	5,500	5,900
	9,930	9,700
Delaware	14,800	16,300
Maryland	4,200	4,900
Virginia	3,200	3,300
	22,200	24,500
Utah	100	100
Washington	*800	1,500
California	*15,270	19,000
	16,170	20,600
Other States[1]	*16,230	15,000
U. S. Total	*87,630	93,200

* Revised. [1] Ark., Colo., Ga., Idaho, Ill., Ind., Iowa, Kans., La., Minn., Miss., N. C., Okla., Ore., and Tenn.

Stock Report Revised

The Bureau of the Census, Department of Commerce, on May 7 issued a revised report of April 1 stocks. The revisions are confined to canners stocks and to shipments (see INFORMATION LETTER, May 1, page 191, Table 3), and should read as follows:

	Canners Stocks April 1	Shipments March 30
Corn	11,636	2,100
Tomatoes	10,879	1,692
Apricots	2,424	248
Mixed fruits	3,311	307
Peaches	9,100	1,038
Pears	2,785	460
Tomato juice	12,150	1,545

STANDARDS

Plum and Prune Standards

The *Federal Register* of May 6 publishes U. S. Standards for fresh plums and prunes issued by the Production and Marketing Administration, Department of Agriculture.

Bean Standards

(Continued from page 199)

packing of such product." In short cuts, 25 percent of the units may be over ¾ inch in length, but not more than 1 percent may be over 1¼ inches in length. The word "stringless," where this is a true designation, may be used as intervening matter on the label.

The proposed standards of quality permit a seed tolerance of 25 percent instead of the present 15 percent. The order adopts the canners' proposal that where the number of pieces per 12 ounces exceeds 240, the tolerance for short pieces shall be 25 percent by count of the total number of units. The tolerance for blemished units is changed to 8 percent by count, instead of 12 units per 12 ounces of drained weight. The definition of blemishes, however, is left unchanged. The method of determining fiber content is made somewhat more exact, and the canner is given the option of listing on the general substandard label the respect in which the product is substandard.

The text of the proposed order is as follows:

§ 51.10 *Canned green beans; identity; label statement of optional ingredients.* (a) Canned green beans is the food prepared from stemmed, succulent pods of the green bean plant, and water. It may be seasoned with salt, sugar, or dextrose, or any two or all of these. The pods are prepared in one or more of the following forms:

(1) Whole pods, including pods which after removal of either or both ends are less than 2⅝ inches in length, or transversely cut pods not less than 2⅝ inches in length. There may be present such broken pieces of pods as normally occur in the commercial packing of such product.

(2) Pods sliced lengthwise.

(3) Pods cut transversely into pieces less than 2⅝ inches in length but not less than ¾ inch in length, with or without shorter end pieces resulting therefrom.

(4) Pieces of pods of which not less than 75 percent are less than ¾ inch in length and not more than 1 percent are more than 1¼ inches in length.

Any such form is an optional ingredient. Mixtures of two or more optional ingredients may be used. The food is sealed in a container and so processed by heat as to prevent spoilage.

(b) (1) When optional ingredient (a) (1) of this section is used the label shall bear the word "Whole." If the pods are packed parallel to the sides of the container the word "Whole" shall be preceded or followed by the words "Vertical Pack," except that when the pods are cut at both ends and are of substantially equal lengths, the words "Asparagus Style" may be used in lieu of the words "Vertical Pack."

(2) When optional ingredient (a) (2) of this section is used the label shall bear the words "Sliced Lengthwise" or "French Style."

(3) When optional ingredient (a) (3) of this section is used the label shall bear the word "Cut" or "Cuts."

(4) When optional ingredient (a) (4) of this section is used the label shall bear the words "Short Cut" or "Short Cuts" or "... Inch Cut" or "... Inch Cuts," the blank to be filled in with the fraction of an inch which denotes the approximate length of the pieces.

(5) When a mixture of two or more of the optional ingredients in paragraphs (a) (1) to (a) (4), inclusive, of this section, is used the label shall bear the statement "Mixture of ...," the blank being filled in with the combination of the names "Whole," "Sliced Lengthwise," or "Cut" or "Cuts," and "Short Cut" or "Short Cuts," designating the optional ingredients present, and arranged in the order of predominance, if any, by weight of such ingredients.

(c) Wherever the name "Green Beans" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words and statements prescribed by paragraph (b) of this section shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the varietal name of the green beans, the designation of the length of cut, and the designation of such beans as "Stringless," where this is a true designation, may so intervene.

§ 51.15 *Canned wax beans; identity; label statement of optional ingredients.* (a) Canned wax beans conforms to the definition and standard of identity, and is subject to the requirements for label statement of optional ingredients prescribed for canned green beans by § 51.10 (a) and (b), except that it is prepared from stemmed, succulent pods of the wax-bean plant.

(b) Wherever the name "Wax Beans" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words and statements prescribed by § 51.10 (b) shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the varietal name of the wax beans, the designation of the length of cut, and the designation of such beans as "Stringless," where this is a true designation, may so intervene.

§ 51.11 *Canned green beans; quality; label statement of substandard quality.* (a) the standard of quality of canned green beans is as follows:

When tested by the method prescribed in paragraph (b) of this section:

(1) In the case of cut beans (§ 51.10 (a) (3)) and mixtures of two or more of the optional ingredients specified in § 51.10 (a) (1) to (a) (4), inclusive, not more than 60 units per 12 ounces drained weight are less than ½ inch long; *Provided*, That where the number of units per 12 ounces drained weight exceed 240, not more than 25 percent by count of the total units are less than ½ inch long.

(2) The trimmed pods contain not more than 25 percent by weight of seed and pieces of seed.

(3) In case there are present pods or pieces of pods $\frac{27}{64}$ inch or more in diameter, there are not more than 12 strings per 12 ounces of drained weight which will support ½ pound for 5 seconds or longer.

(4) The deseeded pods contain not more than 0.15 percent by weight of fibrous material.

(5) There are not more than 8 percent by count of blemished units. A unit is considered blemished when the aggregate blemished area exceeds the area of a circle ⅛ inch in diameter.

(6) There are not more than 6 unstemmed units per 12 ounces of drained weight.

(7) The combined weight of loose seed and pieces of seed is not more than 5 percent of the drained weight. This provision does not apply in case the green bean ingredient is pods sliced lengthwise (§ 51.10 (a) (2)).

(8) The combined weight of leaves, detached stems, and other extraneous vegetable matter is not more than 0.6 ounce per 60 ounces drained weight.

(b) Canned green beans shall be tested by the following method to determine whether they meet the requirements of paragraph (a) of this section.

(1) Distribute the contents of the container over the meshes of a circular sieve which has been previously weighed. The diameter of the sieve is 8 inches if the quantity of the contents of the container is less than 3 pounds, and 12 inches if such quantity is 3

pounds or more. The bottom of the sieve is woven wire cloth which complies with the specifications for such cloth set forth under "2380 Micron (No. 8)" in Table 1 of "Standard Specifications for Sieves," published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Without shifting the material on the sieve, so incline the sieve as to facilitate drainage. Two minutes from the time drainage begins, weigh the sieve and the drained material. Record, in ounces, the weight so found, less the weight of the sieve, as the drained weight.

(2) Pour the drained material from the sieve into a flat tray and spread it in a layer of fairly uniform thickness. Count the total number of units. For the purpose of this count, loose seed, pieces of seed, loose stems, and extraneous material are not to be included. Divide the number of units by the drained weight recorded in subparagraph (1) of this paragraph and multiply by 12 to obtain the number of units per 12 ounces drained weight.

(3) Examine the drained material in the tray, counting and recording the number of blemished units, number of unstemmed units, and, in case the material consists of the optional ingredient specified in paragraph (a) (3) or a mixture of two or more of the optional ingredients specified in paragraphs (a) (1) to (a) (4), inclusive, of § 51.10, count and record the number of units which are less than ½ inch long. If the number of units per 12 ounces is 240 or less, divide the number of units which are less than ½ inch long by the drained weight recorded in subparagraph (1) of this paragraph and multiply by 12 to obtain the number of such units per 12 ounces drained weight. If the number of units per 12 ounces exceeds 240, divide the number of units less than ½ inch long by the total number of units and multiply by 100 to determine the percentage by count of the total units which are less than ½ inch long.

Divide the number of blemished units by the total number of units in the container and multiply by 100 to obtain the percentage by count of blemished units in the container.

Divide the number of unstemmed units by the drained weight recorded in subparagraph (1) of this paragraph and multiply by 12 to obtain the number of unstemmed units per 12 ounces of drained weight.

(4) Except in the case of pods sliced lengthwise, remove the loose seeds and pieces of seed, weigh and record weight and return to tray. Divide the weight of loose seeds and pieces of seed by the drained weight recorded in subparagraph (1) of this paragraph and multiply by 100 to obtain the percentage by weight of loose seed and pieces of seed in the drained material.

(5) Remove from the tray the extraneous vegetable material, weigh, record weight, and return to tray.

(6) Remove from the tray one or more representative samples of 3½ to 4 ounces, covering each sample as taken to prevent evaporation. If the tray includes pods or pieces of pods $^{27}/_{64}$ inch or more in diameter, weigh and record weight in ounces of each representative sample.

(7) From each representative sample selected in subparagraph (6) of this paragraph discard any loose seed and extraneous vegetable material and detach and discard any attached stems. Except with optional ingredient (a) (2) of § 51.10 (pods sliced lengthwise), trim off, as far as the end of the space formerly occupied by the seed, any portion of pods from which seed have become separated. Remove and discard any portions of seed from the trimmings for subparagraph (9) of this paragraph. Weigh and record the weight of the trimmed pods. Deseed the trimmed pods and reserve the deseeded pods for subparagraph (9) of this paragraph. If the original container contained pods $^{27}/_{64}$ inch or more in diameter, remove strings from the pods during the deseeding operation. Reserve these strings for testing as prescribed in subparagraph (8) of this paragraph. Collect the seed on a sieve of mesh fine enough to retain them, and so distribute them that any liquid drains away. Weigh the seed, divide by the weight of the trimmed pods, and multiply by 100 to obtain the percentage by weight of seed in the trimmed pods.

In the case of pods sliced lengthwise remove seed and pieces of seed and reserve the deseeded pods for use as prescribed in subparagraph (9) of this paragraph.

(8) If strings have been removed for testing, as prescribed in subparagraph (7) of this paragraph, test them as follows:

Fasten clamp, weighted to ½ pound, to one end of the string, grasp the other end with the fingers (a cloth may be used to aid in holding the string), and lift gently. Count the string as tough if it supports the ½-pound weight for at least 5 seconds. If the string breaks before 5 seconds, test such parts into which it breaks as are ½ inch or more in length and if any such part of the string supports the ½-pound weight for at least 5 seconds count the string as tough. Divide the number of tough strings by the weight of the sample recorded in subparagraph (6) of this paragraph and multiply by 12 to obtain the number of tough strings per 12 ounces drained weight.

(9) Combine the deseeded pods with the trimmings reserved in subparagraph (7) of this paragraph, and, if strings were tested as prescribed in subparagraph (8) of this paragraph, add such strings, broken or unbroken. Weigh and record weight of combined material. Transfer to the metal cup of a malted-milk stirrer and mash with a pestle. Wash material adhering to the pestle back into cup with 200 cc. of boiling water. Bring mixture nearly to a boil, add 25 cc. of 50 percent (by weight) sodium hydroxide solution and bring to a boil. (If foaming is excessive, 1 cc. of capryl alcohol may be added.) Boil for 5 minutes, then stir for 5 minutes with a malted-milk stirrer capable of a no-load speed of at least 7200 r.p.m. Use a rotor with two scalloped buttons shaped as shown in the diagram in Exhibit 1.

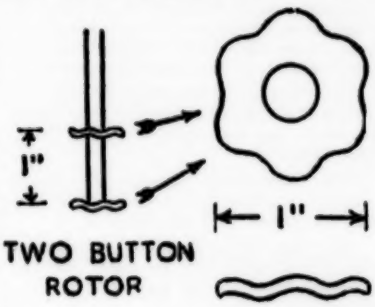

EXHIBIT 1

Transfer the material from the cup to a previously weighed 30-mesh monel metal screen having a diameter of about 3½ to 4 inches and side walls about 1 inch high, and wash fiber on the screen with a stream of water using a pressure not exceeding a head (vertical distance between upper level of water and outlet of glass tube) of 60 inches, delivered through a glass tube 3 inches long and ⅛ inch inside diameter inserted into a rubber tube of ¼ inch inside diameter. Wash the pulpy portion of the material through the screen and continue washing until the remaining fibrous material, moistened with phenolphthalein solution, does not show any red color after standing 5 minutes. Again wash to remove phenolphthalein. Dry the screen containing the fibrous material for 2 hours at 100° C., cool, weigh, and deduct weight of screen. Divide the weight of fibrous material by the weight of combined deseeded pods, trimmings, and strings and multiply by 100 to obtain the percentage of fibrous material.

(10) If the drained weight recorded in subparagraph (1) of this paragraph was less than 60 ounces, open and examine separately for extraneous material, as directed in subparagraph (5) of this paragraph, additional containers until a total of not less than 60 ounces of drained material is obtained. To determine the combined

weight of extraneous vegetable material per 60 ounces of drained weight, total the weights of extraneous vegetable material found in all containers opened, divide this sum by the sum of the drained weights in these containers and multiply by 60.

(c) If the quality of the canned green beans falls below the standard of quality prescribed by paragraph (a) of this section, the label shall bear the general statement of substandard quality specified in § 10.2 (a) of this chapter (21 CFR, Cum. Supp. 10.2 (a)), in the manner and form therein specified, but in lieu of the words prescribed for the second line inside the rectangle the following words may be used, when the quality of canned green beans falls below the standard in one only of any of the following respects:

(1) "Excessive Number Very Short Pieces," if the canned green beans fail to meet the requirements of § 51.11 (a) (1).

(2) "Excessive Number Blemished Units," if they fail to meet the requirements of § 51.11 (a) (5).

(3) "Excessive Number Unstemmed Units," if they fail to meet the requirements of § 51.11 (a) (6).

(4) "Excessive Foreign Material," if they fail to meet the requirement of § 51.11 (a) (8).

§ 51.16 *Canned wax beans; quality; label statement of substandard quality.*

(a) The standard of quality for canned wax beans is that prescribed for canned green beans by § 51.11 (a) and (b).

(b) If the quality of canned wax beans falls below the standard of quality prescribed by paragraph (a) of this section the label shall bear the statement of substandard quality in the manner and form specified in § 51.11 (c) for canned green beans.

Any interested person whose appearance was filed at the hearing may, within 20 days from the date of publication if this order in the FEDERAL REGISTER, file with the Hearing Clerk of the Federal Security Agency, Office of the General Counsel, Room 3346, Federal Security Building, 4th Street and Independence Avenue, SW., Washington, D. C., written exceptions thereto. Exceptions shall point out with particularity the alleged errors in the order and shall contain specific references to the pages of the transcript of the testimony or to the exhibits on which each exception is based. Such exceptions may be accompanied with a memorandum or brief in support thereof. Exceptions and accompanying memoranda or briefs sholud be submitted in quintuplicate.

Dated: May 7, 1948.

[SEAL] J. DONALD KINGSLEY,
Acting Administrator.

PROCUREMENT

Dried Fruit Purchases

The Department of Agriculture has announced that purchases of surplus dried fruits of the 1947 production are being resumed. Processors are to be invited to submit offers for specific quantities of dried apples, apricots, dates, figs, peaches, prunes, and raisins on a bid basis.

Invitations to Bid

QMC Offices—Quartermaster Corps, 111 East 16th Street, New York, N. Y.; Chicago Quartermaster Purchasing Office, 1819 West Pershing Road, Chicago 9, Ill.; Western Branch, Chicago Quartermaster Purchasing Office, Oakland Army Base, Oakland 14, Calif.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The Army has invited sealed bids to furnish the following:

CANNED SWEET CHERRIES—118,004 dozen No. 2½ and 27,308 dozen No. 10 cans. Bids due at Oakland under serial No. QM-04-493-48-150 by May 28.

CANNED FRUIT COCKTAIL—306,700 dozen No. 2½ and 86,809 dozen No. 10 cans. Bids due at Oakland under serial No. QM-04-493-48-149 by June 4.

CANNED MEATS—200,000 pounds smoked bacon; 300,000 pounds corned beef; 50,000 pounds parboiled or steam roasted beef; 50,000 pounds beef and gravy; 200,000 pounds boned chicken; 100,000 pounds chile con carne; 150,000 pounds pork and beef luncheon meat; and/or 250,000 pounds vienna sausage. Bids due at Chicago under serial No. QM-11-183-48-747 by May 19.

CANNED ASPARAGUS—435,206 dozen No. 2 and 366,780 dozen No. 2½ cans. Bids due at Oakland under serial No. QM-04-493-48-143 by May 24.

CANNED PEACHES (clings or frees)—224,764 dozen No. 2½ and 63,946 dozen No. 10 cans. Bids due at Oakland under serial No. QM-04-493-48-147 by June 2.

CANNED APRICOTS (h. unp.)—396,052 dozen No. 2½ and 19,881 dozen No. 10 cans. Bids due at Oakland under serial No. QM-04-493-48-152 by June 3.

Comments Invited on Bid Notices

This issue of the INFORMATION LETTER is the fifth in which notices of invitations to bid on canned food supplies for the Army have been published to the membership. These notices always have been published in the next issue following receipt of the bids in Association headquarters.

The Information Division invites comments from canners as to the form in which notices should be carried, and will be guided by comments as to how this service might be improved.

QMC 173rd Anniversary

The Quartermaster Corps, the oldest Corps in the Army, has invited members of the canning industry to participate in celebrations honoring the 173rd anniversary of the Corps on June 16.

The QM Purchasing Office in New York plans to observe the occasion at a banquet at the Hotel Astor at 7 p. m.

RAW PRODUCTS

Insecticide Supplies

While the supply of a number of insecticides probably will be sufficient to meet needs this year, there may be tight supply situations in a few cases toward the end of the growing season, according to a release from the Department of Agriculture. All prospective users, therefore, are advised to buy their insecticides as early as they can. Early orders for insecticides, it is pointed out, will help suppliers anticipate the demand.

The supply situation for some of the most commonly used insecticides, as reported by the Bureau of Entomology and Plant Quarantine and the Office of Domestic Commerce, Department of Commerce, is as follows: DDT is in plentiful supply, in all forms; pyrethrum is in adequate supply; and while rotenone is plentiful now, late-season shortages may occur since further imports may arrive too late to meet fully the period of peak demand. The supply of nicotine compounds is somewhat more favorable than for the 1947 season, but is likely to continue below demand this year.

RESEARCH

Citrus Research Recommended

The Citrus Fruit Advisory Committee, at a meeting in Washington May 3-4, urged a study of margins between the producer and the consumer, improved standards for fresh and processed fruits, more intensified research directed at improving quality of citrus products, and development of new uses for citrus fruit and products. The Committee also urgently recommended immediate assignment of a specialist to study foreign markets for citrus fruits and to make a survey of competitive production areas and competitive products.

Agricultural Science Studies

More than 26,000 acres of war-surplus land, together with suitable buildings and equipment, have been transferred to universities and colleges conducting research in agriculture, marine fisheries and similar projects, the War Assets Administration has announced.

Institutions which have received such property for use in agricultural science include University of Florida, Iowa State College, University of Minnesota, Texas A&M, and Texas Tech. The University of North Carolina has received property for its research in marine fisheries and oceanography.

HOME ECONOMICS

Division's Suggestions Used in Home Economics Magazine

Katharine R. Smith, Director of the Home Economics Division was invited by the editors of *Forecast for Home Economists* to be one of 12 guest editors for a series entitled "Food Secrets from the Experts." An article featuring canned foods appeared in the May issue of that magazine, as reported in last week's INFORMATION LETTER.

The magazine, which is distributed to home economics departments throughout the country, initiated this feature series last September. During the school year a different home economist has been chosen to be guest expert each month. For the May issue, Miss Smith worked with the editor, Eleanora Sense. The theme of the article was "giving that added touch to canned food."

The two-page spread included a brief discussion, and reproductions of six photographs taken in the Association's Service Kitchen. Captions were generous in pointing out the added touches obtained in preparing appetizing, nutritious foods from canned foods.

MEETINGS

May 20-21—Association of New York State Canners, Inc., Grading School, New York State Experiment Station, Geneva, N. Y.

May 20-21—Ozark Canners Association, Spring Meeting, Goldman Hotel, Fort Smith, Ark.

May 23-27—Super Market Institute, Annual Meeting, Stevens Hotel, Chicago, Ill.

May 25—Tidewater Canners Association, Annual Meeting, Tides Inn, Irvington, Va.

June 2-4—Mayonnaise and Salad Dressing Manufacturers' Association, 5th Annual Convention, Haddon Hall, Atlantic City, N. J.

June 6-7—Michigan Canners Association, Spring Meeting, Park Place Hotel, Traverse City, Mich.

June 6-10—Institute of Food Technologists, 8th Annual Conference, Benjamin Franklin Hotel, Philadelphia, Pa.

June 7-8—National-American Wholesale Grocers Association, Mid-Year Meeting, Chicago, Ill.

June 14-15—Maine Canners Association, Annual Summer Meeting, Lakewood, Me.

June 17—National Pickle Packers Association, Mid-Year Meeting, Sheraton Hotel, Chicago, Ill.

June 20-26—National Association of Retail Grocers, Annual Convention, Atlantic City, N. J.

July 12-14—Grocery Manufacturers of America, Inc., Mid-Year Meeting, The Greenbrier Hotel, White Sulphur Springs, W. Va.

August 8-12—Vegetable Growers of America, 40th Annual Convention, Lord Baltimore Hotel, Baltimore, Md.

August 18-21—National Food Distributors Association, Sherman Hotel, Chicago, Ill.

September 20-22—American Meat Institute, Annual Convention, Waldorf-Astoria, New York, N. Y.

October 5-7—Industrial Packaging Engineers Association, 3rd Annual Industrial Packaging and Materials Handling Exhibition, Sherman Hotel, Chicago, Ill.

November 8-9—Wisconsin Canners Association, Annual Convention, Schroeder Hotel, Milwaukee, Wis.

November 15-16—Illinois Canners Association, Fall Meeting, Chicago, Ill.

November 15-17—Grocery Manufacturers of America, Inc., Annual Meeting, Waldorf-Astoria Hotel, New York, N. Y.

November 18-19—Indiana Canners Association, Fall Convention, Claypool Hotel, Indianapolis, Ind.

November 22-23—Iowa-Nebraska Canners Association, Annual Convention, Hotel Savery, Des Moines, Iowa.

November 22-23—Tri-State Packers Association, Fall Convention, Hotel Traymore, Atlantic City, N. J.

November 30-December 1—Pennsylvania Canners Association, 34th Annual Convention, Penn-Harris Hotel, Harrisburg, Pa.

December 10—Michigan Canners Association, Winter Meeting, Pantlind Hotel, Grand Rapids, Mich.

Eviscerated Poultry Meeting

Problems concerning inspection, grading and labeling of eviscerated poultry will be discussed at a conference at the President Hotel, Kansas City, Mo., May 24-25, which has been called by the Poultry Branch of the Production and Marketing Administration, the Department of Agriculture has announced.

Board Program

(Concluded from page 199)

duction goals and acreage allotments; and similar programs.

(4) N.C.A. labeling program. The Labeling Committee will meet prior to the Board meeting and will submit for Board consideration some new ideas with respect to the work to be undertaken by the Labeling Division.

(5) N.C.A. public relations program. A report of the Public Relations Committee will be presented recommending a program in the field of public relations for the Association.

(6) Financial report. Consideration of Association finances in relation to the budget.

Various other reports will be submitted to the Board for its information and discussion, including one from the Home Economics Department; a report by the Convention Committee; damages to canned foods in shipment; and a report of the Legislative Committee on the status of pending legislation.

PUBLICITY

Citrus Products Featured

The food section of the May issue of *Practical Home Economics* magazine, which has national distribution among foods teachers, is entitled "Gelatine Ensembles with Citrus Accessories."

Both market and canned citrus products are featured. In the discussion preceding the recipes the author, Evelyn Platt, points out that canned citrus products often are cheaper and that their use eliminates the work of peeling and sectioning of the sections of oranges and grapefruit. She also points out that "modern processing methods make it possible for the canned product to retain a high percentage of its vitamin C and much of the fresh fruit's flavor and body as well."

Article on Canning

An article entitled "Canning—Servant of Mankind" contributed by Secretary Campbell, is featured in the April issue of *Think* Magazine, house organ of the International Business Machines Corp. The article, partly historical, deals with the origins and development of canning and its importance today in the nation's food supply and economic structure.

DEATH

Dr. C. O. Bratley

Dr. C. O. Bratley, Assistant to the Administrator of the Research and Marketing Act and one of the nation's outstanding fruit and vegetable pathologists, died of a heart attack at Suburban Hospital, Bethesda, Md., May 9.

Prior to his transfer in August, 1947, to assist in the administration of the Research and Marketing Act, Dr. Bratley for 15 years had been with the Bureau of Plant Industry, Soils, and Agricultural Engineering in charge of the New York City Laboratory for handling transportation, storage, and disease investigations of fruits and vegetables. Administrator E. A. Meyer paid highest tribute to Dr. Bratley, and stated that because of his profound knowledge as a scientist and his ability as an administrator his untimely death is a serious loss to the Department.

Dr. Bratley is survived by his wife and three children.

LABELING

USWGA Reaffirms Endorsement of Descriptive Labeling

The descriptive labeling program was reendorsed by the U. S. Wholesale Grocers Association at its annual convention in Memphis, Tenn., May 2-5, when the Board of Directors of USWGA passed the following resolution:

"Resolved (1) that we renew our endorsement and support of descriptive labeling of canned foods as the best method of conveying to the housewife information on the products she buys—their quality, use and suitability to her individual needs; and (2) that we commend the National Canners Association for the educational work it is doing in popularizing trade use and consumer acceptance of descriptive labeling."

Among other features of the meeting was the organization of a new Junior Executives Club of which Julian P. Ragland, C. B. Ragland Co., Nashville, Tenn., was elected president. By providing for more direct participation of the junior executives, the Association anticipates the benefits of their ideas and at the same time provide the younger men with broad experience in dealing with industry problems.

Panel discussions on operating problems and on retailer relations were scheduled. In the latter panel Patsy D'Agostina, President of the National Association of Retail Grocers, was an active participant.

W. A. Livingston, W. A. Livingston, Inc., Orangeburg, S. C., was re-elected President; Harold O. Smith, Jr., Washington, D. C., Executive Vice President; R. H. Rowe, Washington, D. C., Vice President and Secretary; Mrs. J. D. DeLand, Washington, D. C., Treasurer; and Mr. J. H. McLaurin, Athens, Ga., Chairman of the Board.

Happer Payne, Assistant Secretary, represented the National Canners Association at the meeting.

Dr. Cameron Honored

Dr. E. J. Cameron, Director of the Washington Research Laboratory, recently was elected to the Nicolas Appert Award Jury for a three-year period, 1948-51, by the executive committee of the Chicago branch of the Institute of Food Technologists.

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